



LIS FADIS®

VINI DEI COLLI ORIENTALI

Name: SBILF - Friulano 100%

Denominazione Origine Controllata - Friuli Colli Orientali.

Grape variety: Eight old Tocai Giallo biotypes, including 300 plants of Tocai Giallo dal Peduncolo Rosso.

Vine age: 10 years.

Territory: Terraced vineyards, marly soil with a good percentage of sand, south-westerly exposure, altitude 150-180 m above sea level.

Training system: Classic single Guyot, 4-5 productive buds per trunk.

Production: 30-35 ql / ha.

Harvest: Manual in small crates, then checked on vibrating sorting table.

Vinification: Part of the grapes is pressed as whole bunches, the must is allowed to cold-settle for less than 24 hours and then racked into concrete vats. The rest of the grapes is left to ferment on the skins in oak vats for 4-5 days. Lastly, the two parts are united. After fermentation the wine is left on the fine lees for approximately 20 months in concrete vats, with regular lees-stirring.

Ageing: The wine is bottled and left to age for about 12 months before being released for retailing.

Colour: Golden yellow.

Serving temperature: 14°C.

Sbilf
Friulano



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